

Appetizers



- SWEET+SPICY CALAMARI**.....19
Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch
- TUNA TARTARE**.....21
Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton
- TRUFFLE FRIES**.....17
Black Truffle Oil, Parmigiano Reggiano, Herb Aioli
- THE MEATBALLS**.....17
Beef Meatballs, Calabrian Chile Tomato Sauce, Mozzarella, Whipped Ricotta, Garlic Bread

- BEEF+BURRATA**.....21
Roasted Beets, Burrata Cheese, Fennel, Cocoa Nibs, Olive Oil, Balsamic Crema, Rustic Toast
- ICED SHRIMP COCKTAIL**.....19
Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish
- SPICY HONEY CHICKEN WINGS**.....16
Grilled, Sweet and Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch
- MINI LOBSTER ROLLS**.....24
Three Maine Style Lobster Rolls, Lemon Mayo, Split Top Grilled Roll, Crispy Fries



Chef's Daily Soup

Seasonal Selections from Our Chefs....9

Salads

GEM WEDGE SALAD

Dill Yogurt Dressing, Snow Peas, Radish, Chopped Egg, Candied Walnuts, Pickled Shallots, Crumbled Blue Cheese

15

BIRMINGHAM SALAD

Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Tomatoes, Cucumber, Roasted Peppers, Red Onion, Hard Boiled Egg, Dijon Vinaigrette

21

MEDITERRANEAN CHOP SALAD

Roasted Beets, Cucumber, Tomato, Chickpeas, Red Cabbage, Feta Cheese, Romaine, Lemon Thyme Vinaigrette, Toasted Almond, Garlic Breadcrumbs

14

PARC'S FAMOUS CAESAR

Baby Kale and Arugula, Black Pepper Caesar Dressing, Garlic Breadcrumbs

14

SHAVED BRUSSELS + PEAR

Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette

14

ADD-ONS*

Grilled Chicken.... 6
Tenderloin Tips.... 7
Grilled Prawns.... 11
Organic Salmon.... 12

Build Your Own Salad - Choose up to 4 items for only \$13

Select Your Greens • Dressings + Vinaigrettes • Cheeses • Nuts, Seeds + Croutons • Vegetables + Fruits • Proteins*

Handhelds

Served with fries. Add \$2 for truffle fries.

- 220 BURGER**.....18
Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheeses
- CRISPY SHRIMP TACOS**.....17
Street Style Corn Tortilla, Spicy Aioli, Slaw
- MOZZARELLA CHICKEN WRAP**.....16
Marinated Tomato, Fresh Mozzarella, Grilled Chicken Breast, Romaine, Pesto Mayo
- BRAISED ITALIAN BEEF MELT**.....21
Garlic Bread, Braised Beef Shortrib, White Cheddar, Giardiniera
- TENDERLOIN TACOS**.....19
Street Style Corn Tortilla, Pico De Gallo, Shredded Lettuce, Avocado Cream, Chipotle Mayo
- TURKEY CLUB SANDWICH**.....17
House Roasted Turkey Breast, Smoked Bacon, Lettuce, Tomato, Mayo, Multigrain Bread

Flatbreads

- PROSCIUTTO + ARUGULA**
Mozzarella, Bechamel, Prosciutto, Baby Arugula, Extra Virgin Olive Oil
18
- CLASSIC MARGHERITA**
San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves
16
- TRUFFLE**
Black Truffle Cream, Spinach, Fresh Mozzarella, Crispy Shallots
19



220 Specialties

- PAN ROASTED SALMON**.....27
Pomegranate Glazed, Grilled Broccoli Rabe, Sweet Potato, Lemon and Olive Oil Emulsion
- DOC'S FISH AND CHIPS**.....19
East Coast Cod, Beer Batter, Crispy Fries, Lemon, Tartar Sauce
- CHICKEN PARMIGIANA**.....26
San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini
- GRILLED FILET TIPS**.....24
Crispy Garlic Bread, Spiced and Grilled Tenderloin Tips, Classic Zip Sauce
- STICKY SOY BABY BACK RIBS**.....23
Garlic Ranch, Shaved Scallions and Fresno Chiles, Toasted Peanuts, Truffle Fries and Cole Slaw
- ITALIAN BEEF PAPPARDELLE**.....26
Braised Creekstone Shortrib, Hot Giardiniera, Garlic Breadcrumbs, Whipped Ricotta
- BUTTERNUT STUFFED SHELLS**.....24
Roasted Butternut Squash, Tuscan Kale, Ricotta, Mozzarella

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.

Lunch Menu

220

Iconic Cocktails

ACE OF Z11

Hennessey, Cointreau, Simple Syrup

FUZZY BUBBLES.....11

La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne

OLD WOODWARD.....12

Luxardo Cherry Infused Knob Creek Rye, Carpano Antica Vermouth, Angostura Bitters

IBIZA MARGARITA.....12

Hornitos Blanco, Dragonfruit Puree, Lime Juice, Cointreau

MERRILL.....12

Ketel One Vodka, Vanilla, Pineapple

QUEEN OF HEARTS.....12

Highclere Castle Gin, Pomegranate Liqueur, Strawberry Puree, Lemon Simple

SEI-LESS11

Reposado Tequilla, Lemon Sherbert, Bayberry Habanero Syrup, Hot Pepper Mix

WHAT WE DO IS SECRET.....12

Haku Vodka, Norden Pink Aquavit, Lemon, Lime, Pineapple, Dragonfruit, Fruity Pebbles

BUBBLY BAR.....75

Mimosas Served Tableside, Champagne, Fresh Berries, Juice

Veuve Clicquot....135 | *Veuve Rose*....165 | *Dom Pérignon*....395



220 Mocktails

(Non-Alcoholic)

CAFE CRUSH.....9

Espresso, Spiced Cane Spirit, Cinnamon, Caramelized Sugar, Cardamom, Orange Peel

LILY MAYFLOWER.....9

Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda

THIRSTY RITA WATERMELON.....9

Lyre's Agave Non-Alcoholic Blanco, Orange Sec, Watermelon, Jalapeño, Lime, Cilantro

BUSSIN' BLACKBERRY.....9

American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon, Egg White



Champagne Punches

BOTTLE CHOICES

Veuve Clicquot.....145

Veuve Rose.....175

Dom Pérignon.....425

FUZZY BUBBLES

Blood Orange Vodka, Elderflower Liqueur, Lemongrass, Peach Purée, Lemon Wheels, Flowers

Serves 4-6

Sparkles & Wine

LITTLE Z.....16

Chandon Split, Fresh Squeezed Orange Juice, Splash of Cointreau

BELLINI.....9

White Peach Purée, Avissi

AVISSI PROSECCO.....11

WHISPERING ANGEL ROSÉ.....11

220 HOUSE RED.....60\$/9 • 90\$/11

220 HOUSE WHITE.....60\$/9 • 90\$/11

Ask Your Server for Today's Selection